

TECHNICAL DATA SHEET FOR E32D5 ON THE SK32 STAND

Full Size Digital / Electric Convection Oven - 2 speed fan
on a Stainless Steel Stand

STANDARD FEATURES

- 5 full size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 28⅞" / 735mm width
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 5 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
- DSK32 Double Stacking Kit



THE ADVANTAGE

E32D5

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for five full size sheet pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture level injection and 2 speed oven fan. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 3" / 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging.

SK32

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E32D and G32D. Unit shall be supplied in 100% recyclable shipping packaging.

E32D5 Full Size Digital / Electric Convection Oven - 2 speed fan on a Stainless Steel Stand

CONSTRUCTION

Porcelain enameled fully welded oven chamber
 Stainless steel front, sides and top exterior
 Stainless steel oven fan baffle and oven vent
 Removable 5 position stainless steel side racks
 Oven racks chrome plated wire (5 supplied)
 Stainless steel frame side hinged door
 0.2" / 5mm thick door outer glass
 0.2" / 5mm thick low energy loss door inner glass
 Full stainless steel welded door handle
 Stainless steel control panel
 Aluminized coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display,
 Manual or Program modes
 Large ¾" / 20mm high LED displays
 Two individual time and temperature setting control knobs
 6 function keys
 ON/OFF key
 Fan LO speed key
 Timer Start/Stop key
 Moisture injection key (5 levels)
 Programs select key
 Actual temperature display key
 Adjustable buzzer/alarm volume
 Thermostat range 150-500°F / 50-260°C
 Timer range from 180 minutes in countdown mode
 Timer range up to 999 minutes in time count mode for holding,
 slow cooking
 Over-temperature safety cut-out

CLEANING

Stainless steel top and side exterior panels
 Porcelain enameled oven chamber
 Fully removable stainless steel oven side racks
 Removable stainless steel oven fan baffle
 Easy clean door system with hinge out door inner glass (no
 tools required)
 Removable plug-in oven door seal (no tools required)
 3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
 208V, 60Hz, 1-phase, 5.8kW, 28A
 220-240V, 60Hz, 1-phase, 6.5W, 27A
 No cordset supplied

Water Requirements (optional)

Cold water connection ¾" GHT male
 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 28 7/8" / 735mm
 Height 28 ¾" / 730mm including 3" / 76mm feet
 Depth 31 7/8" / 810mm

Oven Internal Dimensions

Width 18 ¼" / 465mm
 Height 20 ¼" / 515mm
 Depth 27 ½" / 700mm
 Volume 6ft³ / 0.17m³

Oven Rack Dimensions

Width 18" / 460mm
 Depth 26" / 660mm

Nett Weight (E32D5)

196lbs / 89kg

Packing Data (E32D5)

231lbs / 105kg
 20.1ft³ / 0.57m³
 Width 29 7/8" / 760mm
 Height 32" / 815mm
 Depth 36 3/8" / 925mm

SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D,
 E32T and G32D Series ovens
 6 position tray runners standard
 3" / 76mm diameter wheel swivel castors standard with 2 front
 castors with dual swivel and wheel
 Welded 1 ½" and 1 ¼" square tube front and rear frames
 Welded rack supports/side frames
 4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel
 and swivel lock
 Top frame oven supports suit Turbofan E32D, E32T and G32D
 Series oven mounting
 Supplied CKD for assembly on site

External Dimensions (SK32 Oven Stand)

Width 28 7/8" / 735mm
 Height 34 5/8" / 880mm
 Depth 25 5/8" / 650mm

Nett Weight (SK32 Oven Stand)

40lbs / 18.5kg

Packing Data (SK32 Oven Stand)

51lbs / 23kg
 3.5ft³ / 0.1m³
 Width 32 5/8" / 830mm
 Height 35 ½" / 900mm
 Depth 6" / 152mm

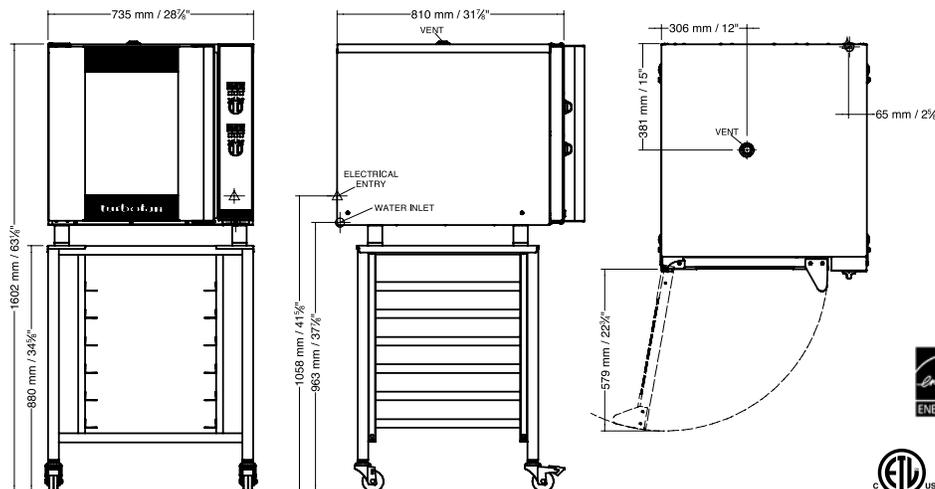
INSTALLATION CLEARANCES

Rear 2" / 50mm
 LH Side 2" / 50mm
 RH Side* 3" / 75mm

* For fixed installations a minimum of 20" / 500mm is required
 for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides
 is required



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ISO9001
 Quality
 Management
 Standard

Designed and manufactured by



ISO9001

All Turbofan products are designed and
 manufactured by Moffat using the
 internationally recognised ISO9001
 quality management system, covering
 design, manufacture and final inspection,
 ensuring consistent high quality at all times.

In line with policy to continually develop
 and improve its products, Moffat Limited
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